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## Carrot Cake Bites (5 Ingredients)

Prep Time: 10 mins Total Time: 10 minutes Yield: 18 balls  1x Category: Snacks

Method: Food Processor Diet: Vegan

### Description

These carrot cake bites are vegan, gluten-free, and made with wholesome ingredients. With 5 ingredients and 10 minutes, you have a decadent treat packed with all your favorite carrot cake flavors.

### Ingredients

SCALE  1x  2x  3x

- 1 cup grated carrots \*
- 1 cup walnuts
- 1 cup pitted dates, packed
- 1/2 teaspoon Cinnamon
- 1/2 teaspoon Nutmeg

Shredded coconut (optional, for rolling)

Pinch of salt

## Instructions

- 1 Remove the pits from your dates. If your dates are dried out, soak them in water for about 5 minutes to rehydrate. If you have gooey dates, you can skip this step.
- 2 Pulse your walnuts in the food processor until a fine crumble forms.
- 3 Add the pitted dates, grated carrots, cinnamon, nutmeg, and a pinch of salt to the food processor. Pulse until evenly incorporated.
- 4 Form mixture into 1" - 1.5" balls.
- 5 If you want to spice up these carrot cake balls, roll them in some shredded coconut until evenly coated.
- 6 Put these in the freezer for 30 mins to firm up before consuming. Store in an air-tight container in the freezer. You could also store in the fridge, but these are best frozen!

## Notes

- i \* If you don't want to buy grated carrots or use a grater, cut your carrots into small coins and throw them in a food processor. Pulse several times until they reach the desired texture. This is how I do it!



Did you make this recipe?



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